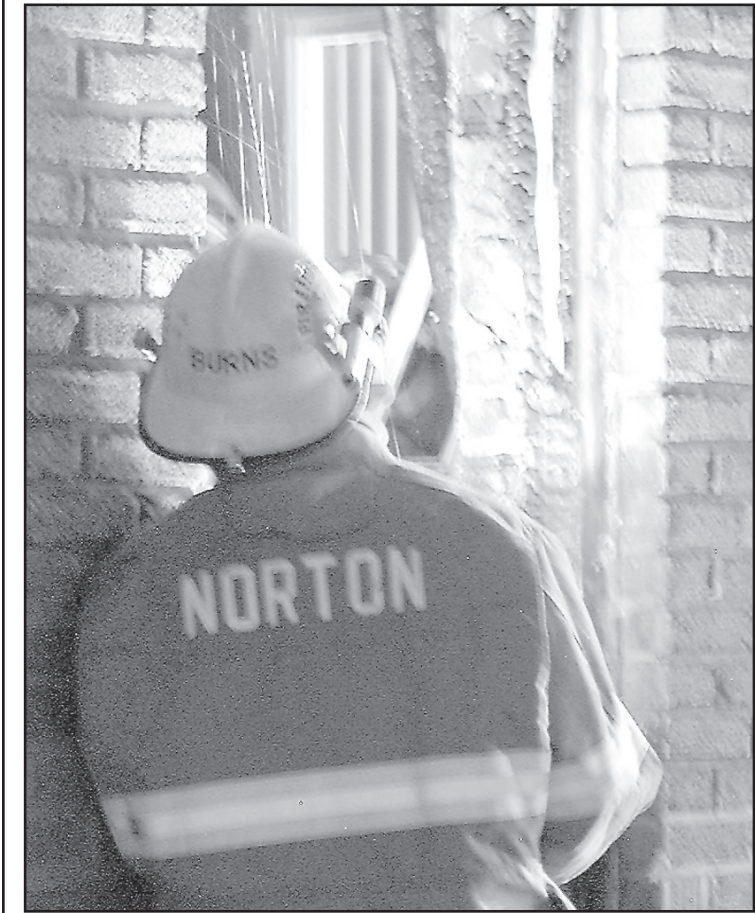


Fire damages Head Start building



(Above) A Norton volunteer firefighter works to knock out hotspots in the window of the Head Start building in downtown Norton early Friday morning. The fire is thought to have been electrical and damage was contained one room of the building.

–Telegram photo by Dana Paxton

By Carleen Bell
cbell@nwkansas.com

In a fire that appears to be electrical, crews from the Norton Rural Fire Department were called to downtown Norton in the early hours of Friday morning for a fire in the Head Start building at 107 N. Kansas Avenue.

Norton Fire Chief Mitch Jones reported that his department received a report at about 3:15 a.m. of the fire. When they arrived, Jones said, flames could be seen out the north window of the building and within a matter of minutes, the blaze was under control.

Crews were on scene for about 30 minutes knocking out hot spots and making sure the fire didn’t rekindle.

Fire damage, Jones said, was limited to one room of the Hea Start building, but the adjoining First Security bank was filled with smoke, but sustained no damage.

While the exact cause of the fire is undetermined, the fire chief reported that he had been through the building with a fire investigator and an arson-detecting dog and no signs of arson were detected.

Preserving food isn’t always difficult

Investing time and energy in preserving this summer’s fresh fruits and vegetables can add variety and nutrition and health benefits to fall and winter meals.

Doing so also can trim grocery bills, said Karen Blakeslee, K-State Research and Extension food scientist, who explained that seasonal produce is typically less expensive when at its peak production and supplies are more available.

Many people are learning more about fruits and vegetables by growing them in backyard and community gardens, Blakeslee said. Shopping at farmers and other local fruit and vegetable markets and in supermarkets that offer fresh seasonal foods also can yield savings.

And, while some may recall images of their mothers or grandmothers in the kitchen with more tomatoes than they know what to do with, Blakeslee said newer, time-saving equipment and tested recipes can make it easy for first-time food preservationists to achieve safe, high-quality food products.

Following directions provided with food preservation equipment, and reading, understanding and following a tested recipe exactly are key ingredients in successful food preservation, said Blakeslee. She also noted that summer produce can be preserved by canning, freezing or dehydrating.

Several factors - time, experience, equipment, appliances, and available food storage space- will need to be considered, Blakeslee said.

For example, folks who have a newer range with a smooth glass top will want to read their appliance manual. If the manufacturers recommend not using canning equipment, freezing or drying will be a better choice. Some brands of canning equipment are not recommended for use on a smooth glass top range.

Freezing typically requires minimal equipment - a freezer or freezer space available in a refrigerator, blanching equipment such as a small strainer to briefly immerse food in boiling water then transfer to ice cold water to stop the cooking process, freezer bags, boxes or jars, and recipe ingredients.

Dehydrating can be accomplished by placing foods sliced or cut in similar sizes on a tray in a newer oven (equipped with a fan) and set at a low temperature for a specific period of time, or by using a food dehydrator, which typically has shelves, a fan circulating air to speed drying and a timer.

Because of high humidity, Blakeslee said drying foods in the sun is not an efficient drying method in Kansas.

A pressure canner is similar to a pressure cooker but larger and necessary for processing low-acid foods such as meats, vegetables, seafood, soups and other mixtures. These foods need to reach temperatures of 240 degrees F to kill bacteria that may be present on meats and vegetables.

A water-bath canner can be used to process acidic foods, such as fruits, pickles, jams and jellies, in a boiling water bath (212 degrees F).

While many people consider Kansas a flat landscape, it is not, said Blakeslee, who explained that altitude must be considered in canning as much as it is in baking.

Those at higher altitudes must add processing time for water-bath processing or pressure for pressure canning, said Blakeslee, who advised reading and following tested recipe directions.

Improper processing at higher altitudes can lead to spoilage because of underprocessing, she said.

For all canning, jars should be in good conditions and free from scratches, cracks or chips. Lids, or flats, should be new. Sealing rings can be reused if free from rust or other damage.

Once food is processed in the canner, the lids will be concave and produce a ping-like popping sound as they cool to signal successful processing and a vacuum seal to protect preserved foods.

All preserved foods should be labeled and dated after processing and before being moved to a pantry or other cool dry place for storage (according to recipe directions) and used within one year.

Fire

(Continued from Page 1)

15-year-old son, Skylar. Bill was working in the garden and smelled smoke and discovered the fire about the same time that a motorist saw the fire from the highway and stopped to assist. The motorist was Phil Gossick and together with Bill, the two men used a garden hose to begin wetting down the house and area around the house.

When fire crews arrived, they were able to keep the fast-moving fire from reaching the house and outbuildings on the farm, but not before the blaze moved through rows of trees standing around the house.

When Joy got a phone call at work about the fire at about 6:10 p.m., she said she drove straight home, and at the time, the fire was very close to the house. With some volunteers who had stopped to help, she ran into her house and began removing some irreplaceable items, like family photos.

One of the volunteers was RJ Ellis, who was eating dinner in a downtown restaurant at the time of the fire. Ellis said his family own land south of Norton, so when fire trucks headed south, Ellis and some friends followed. Ellis, along with Ty Nickell, Colton Harting, Wyatt Harting, Austin Hager and Adrienne Hager and other volunteers helped round up the Johnson family’s horses, who were running loose in a burning field north of the house.

While the fire burned quite a bit north of the home, Joy said, Kirk Persinger brought a tractor and plow to the site and was able to plow windrows ahead of the fire to keep it from spreading further.

Assisting at the scene were firefighters from Almena, Lenora and the city of Norton and a few firemen were treated for minor burns, but no other injuries were reported.

All in all, the fire caused no loss except in grass and trees and didn’t even leave any smoke damage on the Johnson house.

“I can’t say enough for the fire fighters and volunteers who helped save our home,” Joy said. “Everyone did a great job and we are just so thankful.”

Correction

In the July 6 issue of the Norton Telegram R.A. Peterson, D.C. F.I.A.M.A., wrote a letter to the Editor and referenced the projected cost of \$5.5 million for the new Norton swimming pool. This amount was incorrect and should have been \$4.5 million.

The Norton Telegram will correct or clarify any mistake or misunderstanding in a news story. Please call our office at 877-3361 to report errors. We believe that news stories should be fair and factual and appreciate your calling to our attention any failure to live up to this standard.

JENNINGS NEWS

Stan and Ramona Shaw attended the birthday party on Saturday honoring their great-grandson, Jackson Gillespie, three year old son of Aaron and Tara Gillespie, Hays. They also visited with Ramona’s sister, Mary Ann Dinkel, Hays, before returning home.

Vacation Bible School at the United Methodist Church was well attended with 13 children on Tuesday evening and 16 on Thursday and also on Friday evening. Many of the parents enjoyed the program presented by the children on Friday evening. The puppet show was a big attraction as well as story time, crafts, games and snack time. We appreciated all who donated cookies and those who helped to make bible school a success.

The American Red Cross spent a full day Friday drawing blood at the blood drive held at the church. There was a very good turn out.

Creta (Carter) Nichols, St. Simons Island, Ga., visited Rachel Carter and other relatives recently. She was en route home from Colorado Springs, Colo., where she had spent several months helping care for her brother, Keith Carter. Ann Graner, Bethany, Mo., is visiting several days with her mother, Rachel Carter. Rachel is doing well after having heart surgery .

Those enjoying cards at the Sunflower Senior Center Wednesday were: Stan and Ramona Shaw, Agnes Wahlmeier, Linda Spresser, Alice Wagoner, Ann Szwieistis, Wayne and Louise Cressler. We welcome anyone who would like to come join us on Wednesday at 1:30 p.m. at the senior center.

The Jennings City Council will be meeting Thursday at 7:30 p.m. On the agenda is the approval of publication of the 2013 budget and the acceptance of resignation of one council member. Anyone who wishes may attend city council meetings.

LYLE NEWS

We finally got a wonderful rain. My rain gauge read 1.40 inches. They say it came too late for a lot of things, but at least 70 degrees feels better than 110.

I talked to Kathy Van Meter and they received 2.50 inches. Kathy is beginning to improve slightly. She can eat and retain it some now. She and Lloyd had a nice visit from Bob and Lorrie Anderson of Arapahoe, Neb.

June Jolly baked cinnamon rolls on Thursday, then took two friends to Cambridge where Myrna Haag hosted the KT Club. Later she went to the Eagles club and helped with Bingo.

No Church at Lyle on Sunday because of rain. Judy and Charlie Easten made it to Lyle in spite of the rain; ate dinner with Toots Magers and helped with a few chores.

Joyce Sumner and members of her family attended the graveside service in Norcatur for Bob Sawdon on Monday, July 9. Joyce and Bob’s wife, Imogene Locy Sawdon were first cousins, and I was a more distant cousin. We were next door neighbors for a few years.

• PUBLIC NOTICE •

JUNE 2012 NORTON COUNTY VOUCHERS

Published in The Norton Telegram on Tuesday, July 10, 2012

1(T)

Board of County Commissioners met in regular session at the Norton County Courthouse June 29, 2012 to allow the following bills: K.S.A. 19-337. An itemized copy of this report is available for inspection in the County Clerk's Office.

(*)Juvenile Service Accounts)

CLAIMS-GROSS PAYROLL FUND TOTALS ONLY

County General.....\$188,837.77

Road and Bridge.....\$84,203.95

Ambulance.....\$45,571.15

Andbe Home.....\$7,250.00

Appraiser's Cost.....\$11,808.15

County Health.....\$39,026.30

Economic Development.....\$10,942.83

Election.....\$3,586.70

Employee Benefits.....\$93,614.91

Fair Building.....\$3,000.00

4-H Maintenance.....\$939.24

Historical Preservation.....\$1,800.00

Hospital Maintenance.....\$40,000.00

Mental Health.....\$12,000.00

Mental Retardation.....\$15,000.00

Noxious Weed.....\$41,071.04

Senior Citizens.....\$15,000.00

Soil Conservation.....\$3,500.00

Airports.....\$22,558.00

Solid Waste.....\$14,063.97

911 TAX.....\$9,733.24

Alcohol & Drug Test Fund.....\$140.59

Co. Attorney Diversion.....\$1,115.87

*Court Trustee - State.....\$23,840.62

*Court Trustee - Local.....\$286.35

*Case Management.....\$20,490.59

*JISP.....\$19,562.53

*Diversion.....\$19,962.11

*Juvenile Intake.....\$20,280.86

Northwest BT Region.....\$17,046.35

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